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**AN** - 2000-00-m1595 FSTA  
**TI** - Development of bread moisture preservers.  
**AB** - A bread moisture preserver was developed using beta -cyclodextrin ( beta -CD), fat and water at various ratios. Application of the preservers resulted in moisture losses of 7.16-9.20%, i.e. significantly lower than the loss of 13.2% in untreated controls, when bread was stored for 4 days at 20 +- 1 degree C and RH 60 +- 2%. The lowest relative moisture loss (7.16%) was obtained using a preserver containing beta -CD, soybean oil and water at a ratio of 8:6:14 g (28.6:21.4:50%).  
**IW** - BAKERY ADDITIVES; BREAD; MOISTURE CONTENT; STORAGE  
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